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INFORMATION DISCLOSURE
STATEMENT BY APPLICANT

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Sheet

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STATEMENT BY APPLICANT
Date Submitted: September 15, 2009

U.S. PATENT DOCUMENTS						
Examin	Cite	Cite	Document Number	Publication Date	Name of Patentee or Applicant of	Pages, Columns, Lines, Where Relevant
Initials* No.	No.1	No.1 Number-Kind Code <sup>2</sup> (if known)	MM-DD-YYYY	Cited Document	Passages or Relevant Figures Appear	
	D1	US 2002/0019998 A1	02-14-2002	Sonnewald		
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		UNPUBLIS	HED U.S. PATENT API	PLICATION DOCUMENTS	
Examiner Initials*	Cite No.1	U.S. Patent Application Document Serial Number-Kind Code <sup>2</sup> (if known)	Filing Date of Cited Document MM-DD-YYYY	Name of Patentee or Applicant of Cited Document	Pages, Columns, Lines, Where Relevant Passages or Relevant Figures Appear

	FOREIGN PATENT DOCUMENTS					
Examiner Initials*	Cite No.1	Foreign Patent Document Country Code <sup>3</sup> Number <sup>4</sup> Kind Code <sup>5</sup> (if known)	Publication Date MM-DD-YYYY	Name of Patentee or Applicant of Cited Documents	Pages, Columns, Lines, Where Relevant Passages or Relevant Figures Appear	Т
	D11	WO 03/069980 A2	08-28-2003	J. R. Simplot Co.		
	D12	WO 05/004585 A2	01-20-2005	J. R. Simplot Co.		
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	INFORMATION	DISC	LOSURE	Application Number	11/561,785
	STATEMENT B	Y APF	LICANT	Filing Date	June 25, 2004
-	ate Submitted: Se	ntomb	or 15 2000	First Named Inventor	Caius ROMMENS
	ate Submitted. Se	pterrit	Jei 15, 2005	Art Unit	1638
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Sheet	2	of	6	Attorney Docket Number	058951-0238

		NON PATENT LITERATURE DOCUMENTS	
Examiner Initials*	Cite No.1	Include name of the author (in CAPITAL LETTERS), title of the article (when appropriate), title of the item (book, magazine, journal, serial, symposium, catalog, etc.) date, page(s), volume-issue number(s), publisher, city and/or country where published.	Te
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	STATEMENT BY	Y API	PLICANT	Filing Date	June 25, 2004	
	ate Submitted: Se	ntomi	or 15, 2000	First Named Inventor	Caius ROMMENS	
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Sheet	3	of	6	Attorney Docket Number	058951-0238	

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considered. Include copy of this form with next communication to applicant. 1 Applicant's unique claticin designation number (polycona). 2 See Krids Codes of USPTO Petent Documents at www.autops.go yor of MPEP 01.04.3 Either Cliffort but issued the document, by the next best code (WPAP 056 and ST.3). 4 For Japanese patient documents, the indication of the year of the reign of the Emperor must procede the senific number of the part of

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OMB control number Substitute for form 1449/PTO Complete if Known INFORMATION DISCLOSURE 11/561,785 **Application Number** STATEMENT BY APPLICANT June 25, 2004 Filing Date Caius ROMMENS First Named Inventor Date Submitted: September 15, 2009 Art Unit 1638 (use as many sheets as necessary) Examiner Name Unassigned Sheet of 6 Attorney Docket Number 058951-0238

		NON PATENT LITERATURE DOCUMENTS	
Examiner Initials*	Cite No.1	Include name of the author (in CAPITAL LETTERS), title of the article (when appropriate), title of the item (book, magazine, journal, serial, sproslum, catalog, etc.) date, page(s), volume-issue number(s), publisher, city	To
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			LICANT	Filing Date	June 25, 2004	
			or 15, 2000	First Named Inventor	Caius ROMMENS	
Date Submitted, September 15, 2009				Art Unit	1638	
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Sheet	5	of	6	Attorney Docket Number	058951-0238	

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Examiner Signature	/David Fox/	Date Considered	11/03/2011

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